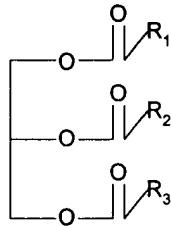


CLAIMS

What is claimed is:

- 5 1. An acylglyceride having a biologic effect comprising the structure:

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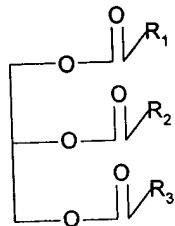
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wherein R₁, R₂ and R₃ are selected from a hydroxyl group and a C18:2 fatty acid, said acylglyceride being characterized in containing at least one C18:2 fatty acid moiety selected from c9, t11-octadecadienoic acid; and t10, c12-octadecadienoic acid.

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2. An acylglyceride for safe administration to an animal as a feed stuff of food comprising the structure:

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wherein R₁, R₂ and R₃ are selected from a hydroxyl group and a C18:2 fatty acid, said acylglyceride being characterized in containing at least one C18:2 fatty acid moiety selected from conjugated fatty acids comprising c9, t11-octadecadienoic acid; t10, c12-octadecadienoic acid; and combinations thereof.

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3. The conjugated fatty acids of claim 2 wherein said fatty acids have a c9, t11-octadecadienoic and t10, c12-octadecadienoic acid content of greater than 50 percent, and a content of 8, 10-octadecadienoic acid

and 11, 13 octadecadienoic acid isomers of less than 5 percent in the aggregate.

4. An animal feed or food containing 0.05 to 3.0 percent of the acylglyceride set forth in claims 1 and 2.

5. A process for making acylglycerols enriched with conjugated linoleic acids comprising
10 providing a C18:2 fatty acid preparation characterized in containing greater than 70 percent conjugated linoleic acids in the aggregate or lower alkyl esters thereof, having the structure of the group consisting of

15



and



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containing less than 5 percent 8, 10-octadecadienoic and 11,13 octadecadienoic acids or alkyl esters thereof, wherein R is hydrogen or a methyl, ethyl, propyl, isopropyl, butyl, or isobutyl radical and
25 reacting at elevated temperatures from 30° - 75° C said C18:2 fatty acid preparation with glycerol in the presence of a solid phase bound lipase to form an acylglycerol.

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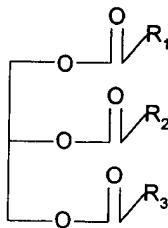
6. The product acylglyceride made according to the process defined in claim 5.

7. The acylglycerol of claims 1 and 2 wherein
35 said acylglycerol is a triacylglycerol.

8. The product of claim 5 wherein said solid phase lipase is an extracellular enzyme.

9 An acylglyceride intermediate made from the process of claim 8 comprising the structures

5



wherein R₁, and R₃, are a C18:2 fatty acid moiety selected from active conjugated fatty acids comprising c9, t11-octadecadienoic acid t10, c12-octadecadienoic acid, and combinations thereof, and R₂ is a hydroxyl group.

10. The process according to claim 5, wherein
15 said lipase is selected from the group consisting of *C. antarctica* lipase, *C. Cylindrosa* lipase, *Mucor* lipase, and *H. lanuginosa* lipase.

11. The process of claim 5, wherein said solid
20 phase is anionic resin, an acrylic resin, a diatomaceous earth, hydroxyapatite, and combinations thereof.

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